

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Juniper crusted
Hampshire venison carpaccio,
venison croquettes, figs, walnuts,
crème fraîche

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Scottish langoustine and
Devon crab cocktail, samphire,
Bloody Mary sauce

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

Roast Scottish salmon,
creamed celeriac, fennel,
leeks, gremolata

PUDDINGS

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Apple and quince crumble,
custard

Christmas pudding, spiced syrup,
brandy butter ice cream

Coffee and mince pie to finish

Adult £75 Child £37.50

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



Brook Green Hotel, 170 Shepherds Bush Road, Hammersmith, London, W6 7PB

020 7603 2516 | brookgreen@youngs.co.uk

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 Brookgreenhotel  @BrookGreenHotel  @brookgreenhotel